

**CLAIMS**

1. A method of preparing moulded confectionery articles, comprising the steps of:

- (1) preparing a liquid candy composition which solidifies upon cooling, said liquid candy composition being at a first temperature;
- (2) preparing a liquid chocolate composition which solidifies upon cooling, said liquid chocolate composition being at a second temperature which is lower than said first temperature;
- (3) co-depositing the liquid candy composition and the liquid chocolate composition in moulds; and
- (4) cooling the moulded compositions in the moulds so as to solidify the moulded compositions to form moulded confectionery articles;

wherein the liquid chocolate composition is subjected to a high shear of at least  $100\text{s}^{-1}$ , before being co-deposited in the moulds.

2. The method of claim 1, wherein the liquid chocolate composition is subjected to a shear of from 100 to  $1000\text{s}^{-1}$

3. The method of claim 1, wherein the liquid chocolate composition is subjected to a shear of from 200 to  $500\text{s}^{-1}$

4. The method of any preceding claim wherein the candy composition is a hardy candy or caramel composition and the first temperature is from  $135^\circ\text{C}$  up to  $150^\circ\text{C}$ .

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5. The method of any preceding claim wherein the second temperature is about 40°C.
6. The method of any preceding claim wherein the chocolate composition is a milk chocolate composition.
7. The method of claim 6, wherein up to 10% dark chocolate is added to the milk chocolate composition prior to step (3).
8. The method of any preceding claim wherein additional fat is added to the chocolate composition so as to increase its fat content by at least 1% by weight, prior to step (3).
9. The method of any preceding claim wherein the chocolate composition is subjected to the high shear in the depositor immediately prior to being introduced into the moulds during step (3).
10. The method of any one of claims 1 to 8, wherein the chocolate composition is subjected to the high shear prior to step (iii).
11. The method of claim 9 wherein the chocolate composition is subjected to a pre-shear prior to step (iii).
12. The method of claim 11, wherein the pre-shear is in the range of from  $100\text{s}^{-1}$  to  $5000\text{s}^{-1}$ .
13. The method of claim 11 or 12, wherein the pre-shear is greater than the high shear.